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Installation and maintenance manual

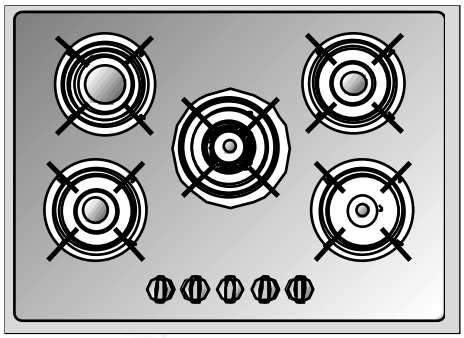
CRISTAL-GAS HOBS CG.1 4G / CG.1 3G. 1P
CG Lux-60 4G. / CG Lux-70 4G. / CG Lux-70 4G AI AL
CG Lux-70 5G. / CG Lux-60 4G. AI AL / CG Lux-70 5G. AI AL
CG Lux-70 5G AI TR AL / CG Lux-70 5G TR / CGC 4G / CGC 4G AI AL
CG Lux-75 2G AI TR AL / CG Lux-86 3G AI TR AL
CG Lux-60 4G AI / CG Lux-70 4G AI / CG Lux-70 5G AI
CG Lux-70 5G AI TR / CG Lux-75 2G AI TR / CG Lux-86 3G AI TR

Bedienungsanleitung und Pflegehinweise

GASKOCHFELDER TEMPERGLAS CG.1 4G / CG.1 3G. 1P
CG Lux-60 4G. / CG Lux-70 4G. / CG Lux-70 4G AI AL
CG Lux-70 5G. / CG Lux-60 4G. AI AL / CG Lux-70 5G. AI AL
CG Lux-70 5G AI TR AL / CG Lux-70 5G TR / CGC 4G / CGC 4G AI AL
CG Lux-75 2G AI TR AL / CG Lux-86 3G AI TR AL
CG Lux-60 4G AI / CG Lux-70 4G AI / CG Lux-70 5G AI
CG Lux-70 5G AI TR / CG Lux-75 2G AI TR / CG Lux-86 3G AI TR

Instructions de montage et conseils d'entretien

PLAQUES DE CUISSON CRISTAL-GAZ CG.1 4G / CG.1 3G. 1P
CG Lux-60 4G. / CG Lux-70 4G. / CG Lux-70 4G AI AL
CG Lux-70 5G. / CG Lux-60 4G. AI AL / CG Lux-70 5G. AI AL
CG Lux-70 5G AI TR AL / CG Lux-70 5G TR / CGC 4G / CGC 4G AI AL
CG Lux-75 2G AI TR AL / CG Lux-86 3G AI TR AL
CG Lux-60 4G AI / CG Lux-70 4G AI / CG Lux-70 5G AI
CG Lux-70 5G AI TR / CG Lux-75 2G AI TR / CG Lux-86 3G AI TR



User's Guide to this Instruction Manual

Dear Customer,

Thank you for choosing a **TEKA** hob.

We are sure that our product will fully satisfy your requirements.

This modern, functional and practical appliance has been built using top quality materials which are subjected to strict quality controls throughout the manufacturing process.

Before installing or using our product, we recommend you to carefully read this manual and to follow its instructions step by step in order to obtain the best possible results.

Keep this instruction manual in a safe place so that you can consult it whenever necessary and comply with the warranty requirements.

To benefit from our **Warranty** you must present proof of purchase together with the warranty certificate.

Safety Instructions

Before using your hob for the first time, please read the installation and connection instructions.

These hob models can be installed in the same kitchen units as **TEKA** ovens and control panels.

N.B. To avoid the risk of burns, keep children away from the hob during or after its operation.

We recommend you to follow our instructions and that the installation of our hobs be carried out by our Technical Service personnel only.

If you detect any breakage or craking in the hob glass, switch all the burner controls to the off position ('0'), turn off the gas connection and disconnect the electricity supply.

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Introduction

Description of the Appliance

CG. 1 4G (See drawing 1)

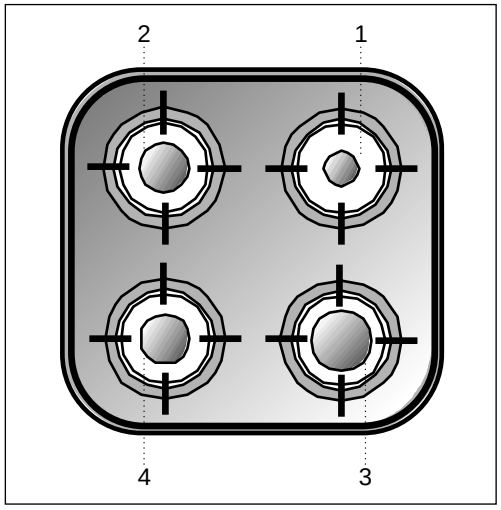
1 Auxiliary burner of 860 Kcal/h - 1 kW.
2 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
3 Fast burner of 2,580 Kcal/h - 3 kW
4 Semi fast burner of 1,500 Kcal/h - 1.75 kW.

- All burners incorporate a pan support.
- Maximum calorific power: 6,400 Kcal/h - 7.5 kW.

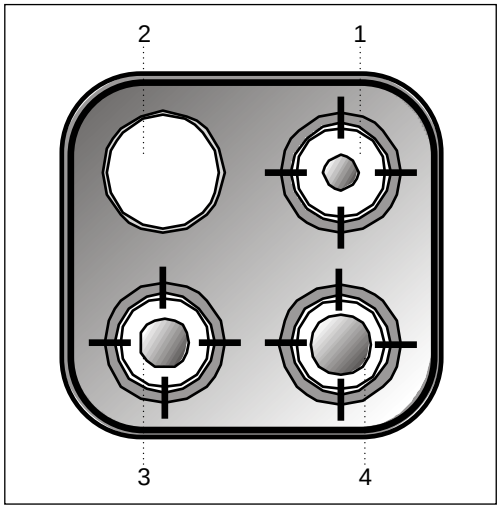
CG.1 3G. 1P. (See drawing 2)

1 Auxiliary burner of 860 Kcal/h - 1 kW.
2 High-power hotplate of 1,500 W, Ø 145 mm.
3 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
4 Fast burner of 2,580 Kcal/h - 3 kW.

- All burners incorporate a pan support.
- Maximum calorific power: 4,900 Kcal/h - 5.75 kW.
- Maximum electric power: 1,500 Watts.



Drawing 1



Drawing 2

CG-Lux-60 4G, CG Lux-60 4G Al AL and CG Lux-60 4G Al (See drawing 3)

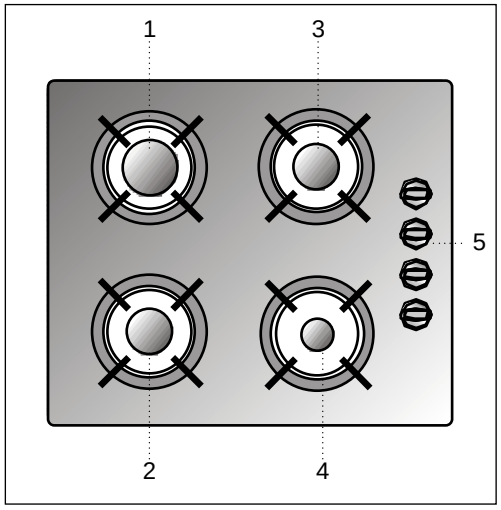
1 Fast burner of 2,580 Kcal/h - 3 kW.
2 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
3 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
4 Auxiliary burner of 860 Kcal/h - 1 kW.
5 Burner controls.

- All burners incorporate a pan support.
- Maximum calorific power: 6,450 Kcal/h - 7.5 kW.

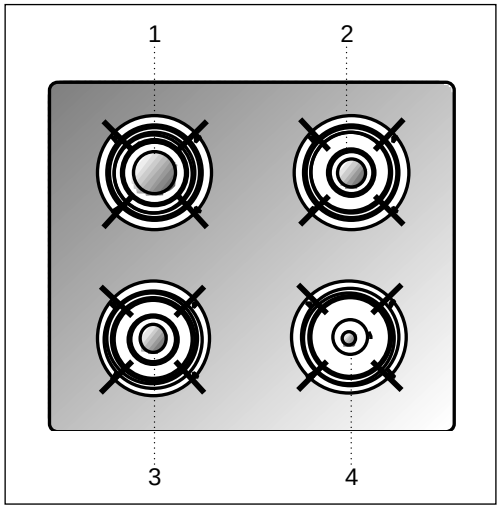
CGC 4G and CGC 4G Al AL (See drawing 4)

1 Fast burner of 2,580 Kcal/h - 3 kW.
2 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
3 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
4 Auxiliary burner of 860 Kcal/h - 1 kW.

- All burners incorporate a pan support.
- Maximum calorific power: 6,450 Kcal/h - 7.5 kW.



Drawing 3



Drawing 4

CG-Lux-70 5G., CG Lux-70 5G AI AL and CG Lux -70 5G AI (See drawing 5)

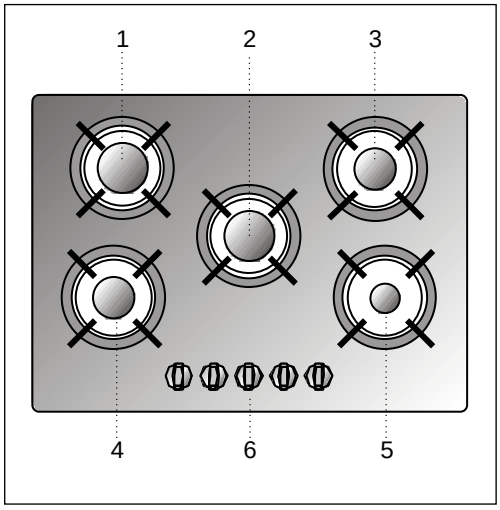
1 Fast burner of 2,580 Kcal/h - 3 kW.
2 Fast burner of 2,580 Kcal/h - 3 kW.
3 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
4 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
5 Auxiliary burner of 860 Kcal/h - 1 kW.
6 Burner controls.

- All burners incorporate a pan support.
- Maximum calorific power: 9,020 Kcal/h - 10.5 kW.

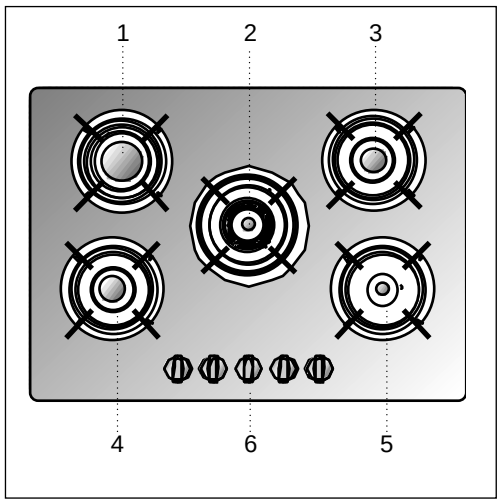
CG-Lux-70 5G TR , CG Lux-70 5G AI TR AL and CG Lux -70 5G AI TR (See drawing 6)

1 Fast burner of 2,580 Kcal/h - 3 kW.
2 Triple ring burner of 3,000 Kcal/h - 3.5 kW.
3 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
4 Semi fast burner of 1, 500 Kcal/h - 1.75 kW.
5 Auxiliary burner of 860 Kcal/h - 1 kW.
6 Burner controls.

- All burners incorporate a pan support.
- Maximum calorific power: 9,450 Kcal/h - 11 kW.



Drawing 5



Drawing 6

CG-Lux-70 4G, CG-Lux-70 4G AI AL and CG Lux -70 4G AI (See drawing 7)

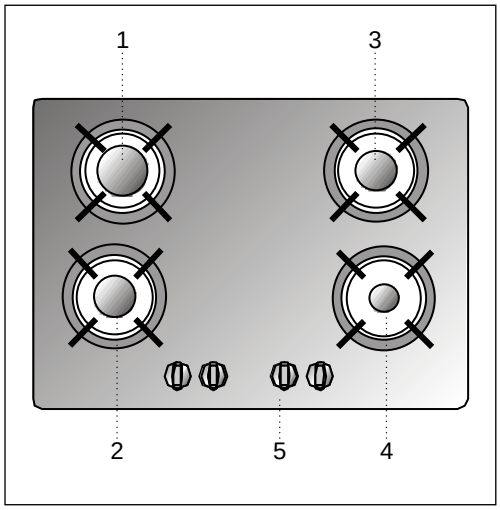
1 Fast burner of 2,580 Kcal/h - 3 kW.
2 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
3 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
4 Auxiliary burner of 860 Kcal/h - 1 kW.
5 Burner controls.

- All burners incorporate a pan support.
- Maximum calorific power: 6,450 Kcal/h - 7.5 kW.

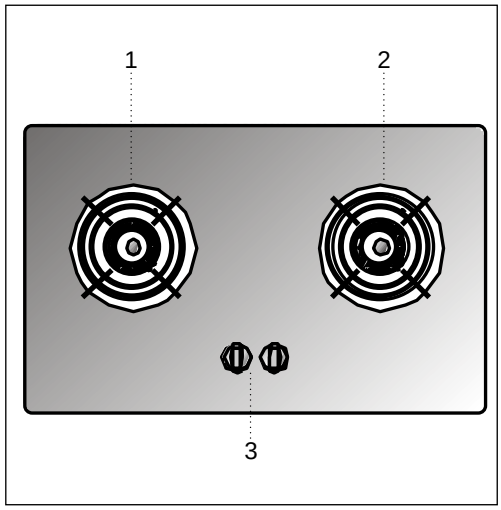
CG-Lux-75 2G AI TR AL and CG Lux-75 2G AI TR (See drawing 8)

1 Triple ring burner of 3,010 Kcal/h - 3.5 kW.
2 Triple ring burner of 3,010 Kcal/h - 3.5 kW.
3 Burner controls.

- All burners incorporate a pan support.
- Maximum calorific power: 6,020 Kcal/h - 7 kW.



Drawing 7

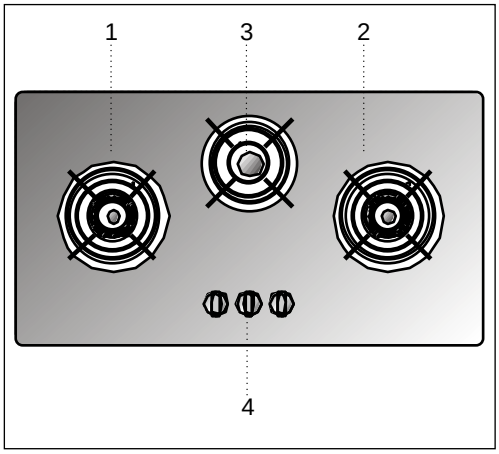


Drawing 8

CG-Lux-86 3G AI TR AL and CG Lux-86 3G AI TR
(See drawing 9)

1 Triple ring burner of 3,010 Kcal/h - 3.5 kW.
2 Triple ring burner of 3,010 Kcal/h - 3.5 kW.
3 Semi fast burner of 1,500 Kcal/h - 1.75 kW.
4 Burner controls.

- All burners incorporate a pan support.
- Maximum calorific power: 7,520 Kcal/h - 8.75 kW.



Drawing 9

Installation

Important

INSTALLATION AND ADJUSTMENT MUST BE CARRIED OUT BY AUTHORISED TECHNICAL PERSONNEL ACCORDING TO THE APPLICABLE INSTALLATION REGULATIONS.

Positioning of the hobs

Depending on the model to be installed an aperture will be made in the worktop, of the dimensions specified in the drawing 10. A template is included in the packaging of models CG.1 4G. and CG.1 3G. 1P. for the correct sizing of the aperture for these two hob models.

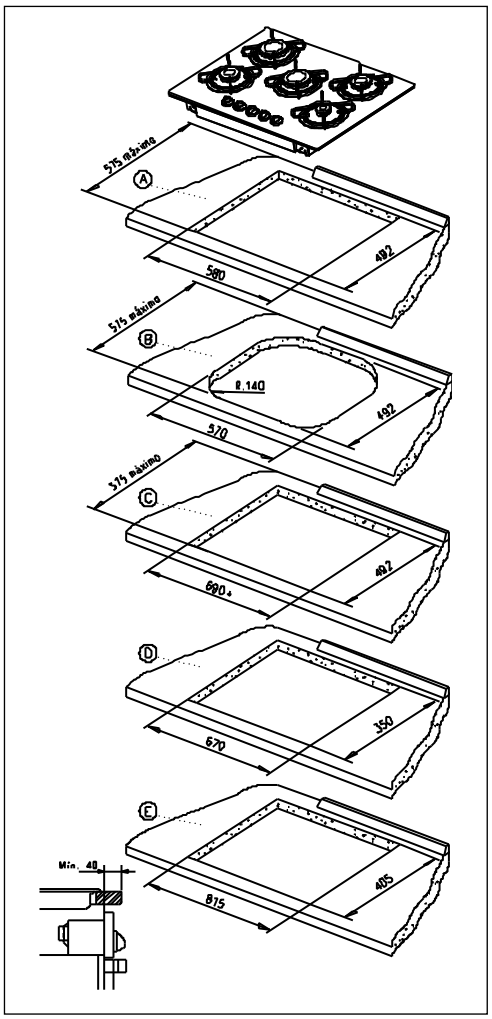
Warning: If the hob is assembled on any part of the furniture (drawers, cupboards, etc.) an intermediate separation must be placed between both at a minimum distance of 100 mm. from the lower part of the plate to avoid any involuntary direct contact. This intermediate separation must be permanent and only removed with tools.

For hobs with controls, its location must include a ventilation slot at the front, of 110 cm^2. In this case the minimum distance between the lower part of the hob and the upper part of the furniture below the hob will be 20 mm. If there is no front ventilation slot, the minimum distance between the hob and the upper part of the furniture must be 130 mm.

The minimum vertical distance of the lower part of the piece of furniture placed above the hob will be 600 mm.

The piece of furniture where the hob with oven is to be placed will be properly fixed.

* In the case of the granite hob the measurement can be 580 mm.



Drawing 10

Ⓐ Mod.: CG Lux-60 y CGC 4G
Ⓑ Mod.: CG.1 3G. 1P. y CG.1 4G.
Ⓒ Mod.: CG Lux-70
Ⓓ Mod.: CG Lux-75
Ⓔ Mod.: CG Lux-86

Positioning of the oven

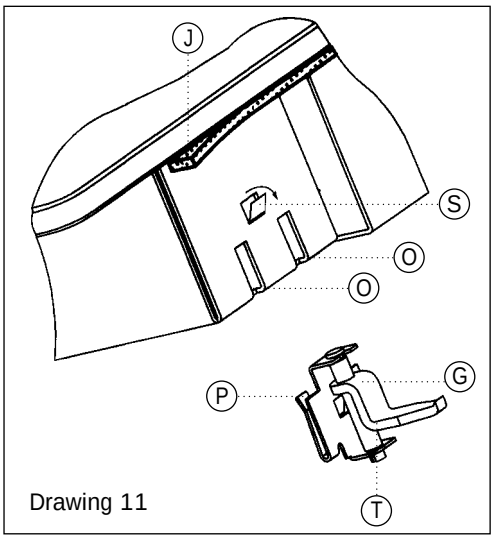
See th applicable manual.

Anchoring of the hob

Once the hob position has been dimensioned, the seal (J) must be affixed to the lower part of the cooker. This is fastened by means of four clamps (G), each of which has two tabs (P) which are inserted in the apertures (O) in the hob until they click into place. To secure the clamp, open the tab (S) outwards a little as indicated in the figure. Once the seal and the clamps have been positioned the appliance may be installed in its position.

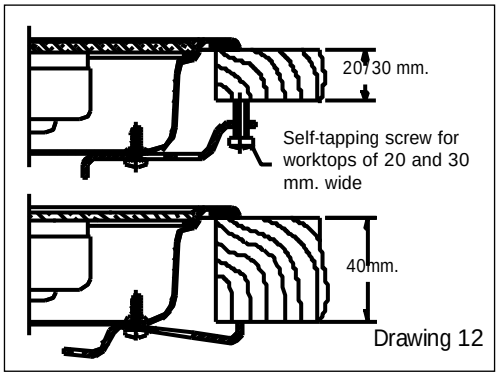
Use a screwdriver to tighten the screws (T) on the four clamps and the hob will be perfectly secured in place. (See drawing 11).

N.B. It is imperative to install the seal under the brim of the worktop. Failure to install this may cause the worktop to be exposed to high temperatures.



Drawing 11

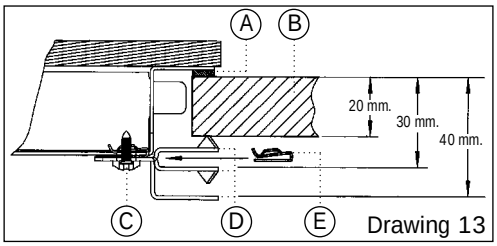
In the cases of the models CG.1 4G and CG.1 3G 1P, the clamps must be fitted as shown in the picture 12 depending on the thickness of the furniture.



Drawing 12

For worktops 30 mm thick or less, use the M5 screws supplied as complementary fixation by introducing them into the circular hole of the clamp. A fillet shall form in this hole as the screw is introduced in it. This operation should be done before fastening the clamps to the hob.

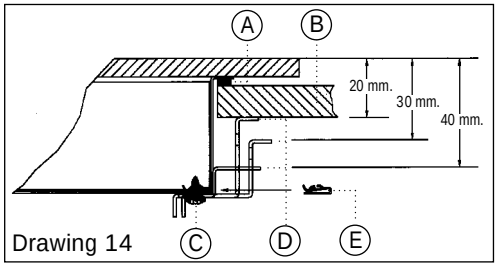
To install hob model CGC 4G AI AL, insert the quick-fix nuts in the screw housings (see drawing 13), connect the clip which corres ponds with the height measurement of the hob unit (20, 30 and 40 mm) and tighten the screws until they are well secure.



Drawing 13

(A) Seal (B) Work top (C) Screw
(D) Fastening clip (E) Quick-fix nut

Hob models CG-Lux-75 2G and CG-Lux-86 3G are installed in the same way as the CGC 4G AI AL, except for the staples which are geometrically different. The installation of these hobs must be carried out in the way shown in the drawing 14, depending on the thickness of the work top.



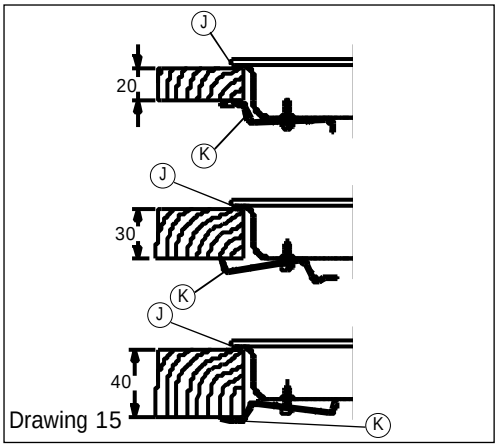
Drawing 14

(A) Seal (B) Work top (C) Screw
(D) Fastening clip (E) Quick-fix nut

CGC 4G
Once the hob position has been dimensioned, the seal must be affixed (J) to the hob.

Fix the clamps (K) into the holes on the lower part of the case, as shown in drawing, by tightening the four screws supplied (ø4.2 mm).

The clamps (K) and seal (J) are supplied in the packaging along with the hob. (See drawing 15).



Drawing 15

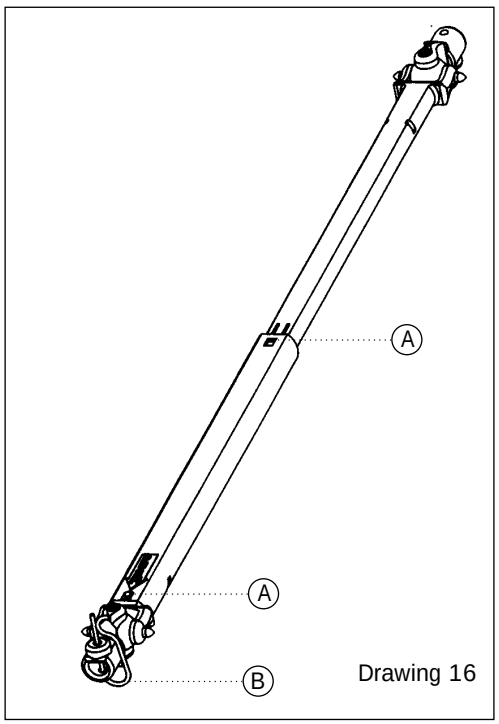
If the unit below the hob is to be used to store products it must be situated at a distance of at least 10 cm below the hob. Furthermore, it must be taken into account that the temperature in the interior of the furniture may rise to 60ºC.

CONNECTING THE HOB TO THE OVEN (Mod. CG.1 4G, CG.1 3G 1P and CGC 4G) OR THE CONTROL PANEL

To connect the hob to the oven, four telescopic universal joints are provided. (See drawing 16).

To make this connection, proceed as follows:

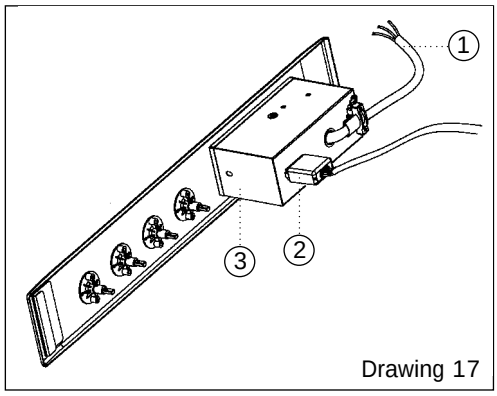
1 Disconnect from the mains supply (mod. CG.1 3G 1P and CGC 4G AI AL).
2 Detach the telescopic universal joints by pressing the retention tab (marked PUSH) using a thin screwdriver and extract the extender a few centimetres.



Drawing 16

3 Remove the four lockpins from the ends (B).
4 Partially insert the oven in its position, taking care not to snag the telescopic universal joints which are hanging from the underside of the hob, and leave sufficient space to be able to connect the other ends of the joints to the rods at the rear part of the control panel, before finally connecting the lockpins.
5 For the electrical connection between the two appliances, connect the hob connector to the oven connector (mod. CG.1 3G 1P and CGC 4G AI AL).

Rear view of the Control Panel:



Drawing 17

① Flexible Power Cable.

② Connector.

③ Power Unit Protective Casing.

6 Position the oven in its definitive location, ensuring that the telescopic universal joints are well connected to the rods and that the telescopic tubes are introduced well aligned with each other in order to favour their movement.
7 Position the control panel on the oven's fascia.
8 To operate, the controls must be pressed in and then turned in order to release the safety device.

If the telescopic universal joints are too short, extensions can be used. These are inserted at pressure and fastened with the corresponding cover.

To make the oven's electrical connection, consult the oven's instruction manual.

Hob model CGC 4G AI AL

This hob should be fitted onto the oven by following the same method, except for item 7, where the procedure shall be as follows:

Fix the hob knob covers on the oven according to the oven instructions manual. **Fix the knob covers included with the hob and remove those for the oven.**

This hob comes complete with knob covers for all TEKA ovens except for models RT-600 and RT-800. For these two models, order the knob covers in your nearest TEKA establishment or official technical service.

Gas Connection

The hob's gas connection to the mains supply must be made in accordance with the applicable installation regulations and by qualified technical personnel (an authorized installer). The gas connection for these hobs must be by means of rigid piping, given that this is an immobilized appliance, in the case of hobs destined for the EC. The hob is prepared with a $^1/_2$" diameter screw connection according to ISO 228-1, or $^1/_2$" diameter conical screw connection to ISO 7-1 according to the regulations of the receiving country.

For the markets with $^1/_2$" ISO 228-1 connection a copper tube of diameter 10/12 mm is suplied as an accessory. This can be welded to the gas intake pipe.

The room must be provided with adequate ventilation, in accordance with the applicable regulations.

The gas connection between the hob and the mains gas pipe must be in accordance with the basic regulations for gas installations in homes.

TEKA will not accept responsability for faults or damage caused by incorrect or defective instalation.

Once the gas connetion has been made the airtightness of the installation mus be checked. If the check is made using air, the testing pressure must be no greater than 200 g/cm^2.

To avoid causing damage to the hob during installation when tightenig the gas pipe connection nut, a maximum grip torque of 350 kg.f.cm must be used.

After installing the hob, check that the burners' minimum settings are well regulated. To do this, light the burners and check that they do not go out when brusquely turned from maximum to minimum.

Do not connect the hob burners with town gas whose composition contains carbon monoxide, except in models which incorporate a safety device.

Each time the gas connection nut is removed the washer must be replaced.

Electrical Connection

(Only for cookers with automatic ignition or with electric hotplates).

First of all it must be checked that the mains voltage is the same as that indicated on the appliance's rating plate.

The connection must be made through an omnipolar cut-off switch with a distance of at least 3 mm between the contacts, assuring disconnection in cases of emergency or for the cleaning of the hob. It must also be provided with the correct earth connection in accordance with the applicable regulations.

In the event that it were necessary to replace the electrical cable of these appliances, this should be done by official TEKA technicians as specific tools are required.

Gas trasformation

Important!

The transformation of the appliance to use a different gas to that for which it has been sold must only be carried out by a qualified technician.

Information for the Technical Service: in the event of conversion of the type of gas or pressure in the appliance, the new regulation label must be placed over the existing one, in order to identify the new characteristics after the changeover.

To make the transformation replace the gas nozzles and regulate the minimum settings of the taps.

The gas nozzles necessary for each type of gas are indicated in table 1.

To replace the gas nozzles it is necessary to follow the following instructions:

• Remove the pan supports and the top part of the burners in order to access the nozzle.

• Use a no 7 tubular spanner to remove the nozzles and replace them with the corresponding alternative nozzles. Take care to tighten the nozzles well so as to avoid the risk of gas leaks.

• Reposition the pan support and burner covers.

Once the gas nozzles have been replaced, the following instructions must be followed **to graduate the minimum settings**.

Hob CG.1 4G, CG.1 3G 1P, CGC 4G y CGC 4G AI AL

- Remove the oven or the control panel from their place to access the gas taps.
- Light the burners at their minimum setting.
- Use a small screw driver to remove the screw on the right or centre of the plug of the gas key (turn left for a big flame and right for a small flame).
- Once the setting has been graduated check that the flame remains at its minimum setting when the control is brusquely turned between the maximum and the minimum setting.
- In order to access the screw which graduates the gas flow through the taps in hob CGC 4G AI AL, remove the screws that fix the cover protecting the taps to the case and lift the cover.

Table 1
CG LUX-60, CG LUX-70, CGC 4G, CG.1 4G, CG.1 3G. 1P. CG Lux-75 and CG Lux-86

Burner	Family					
	First			Second		Third
	Group a	Group c	Group e	Group H	Group E+	Group 3+
Triple ring	290	290	290	135	135	95
Fast	260	260	260	116	116	85
Semi fast	185	185	185	97	97	65
Auxiliary	145	145	145	72	72	50

Gas nozzle diameter (Ø) expressed in 1/100 mm

Others hobs

- Remove the tap controls by pulling them upwards strongly.
- Light the burners at their minimum setting.
- Use a small screw driver to remove the screw on the right or centre of the plug of the gas key (turn left for a big flame and right for a small flame).
- Once the setting has been graduated check the the flame remains at its minimum setting when the control is brusquely turned between the maximum and the minimum setting.

Models CG LUX-75 and CG LUX-86 regulated for town gas can not be transformed to operate neither natural nor butane gas.

The only intervention necessary for the transformation is the replacement of the gas nozzles and their setting.

TEKA INDUSTRIAL, S.A. will not accept responsibility for incorrect hob operation in the gas transformation and regulation of minimum burner settings are not carried out by TEKA's official Technical Service**.**

Technical information

Dimensions and powers

Models			CG Lux-60 4G Al				
	CG.1 4G	CG.1 3G. 1P.	CG Lux-60 4G. AIAL	CG Lux-60 4G.	CGC 4G	CGC 4G Al AL	CG Lux-70 4G.
Dimensions							
Length (mm)	590	590	610	610	600	600	710
Width (mm)	510	510	510	510	510	510	510
High (mm)	120	120	75	75	100	100	70
Glass thickness (mm)	5	5	8	8	8	8	8
Dimensions of position on the worktop							
Length (mm)	570	570	580	580	580	580	690
Width (mm)	492	492	490	490	490	490	490
Depth (mm)	125	125	115	115	115	115	115
Power by burner and electric hotplate							
3,5 kW Triple ring gas burner							
3 kW fast burner	1	1	1	1	1	1	1
1,75 kW semi fast burner	2	1	2	2	2	2	2
1 kW auxiliary burner	1	1	1	1	1	1	1
1.000 W electric hotplate ø145 mm.							
1.500 W electric hotplate ø 145 mm.		1					
1.500 W electric hotplate ø 180 mm.							
Electric							
Maximum nominal power W.		1.500	0,6			0,6	
Supply voltage V.		230	220/240			220/240	
Frequency Hz.		50/60	50/60			50/60	
Gas							
Maximum power kW.	7,5	5,75	7,5	7,5	7,5	7,5	7,5

Models	CG Lux-70 4G AI		CG Lux-70 5G AI	CG Lux-70 5G AI TR		CG Lux-75 2G AI TR	CG Lux-86 3G AI TR
	CG Lux-70 4G. AIAL	CG Lux-70 5G.	CG Lux-70 5G. AIAL	CG Lux-70 5G. AITRAL	CG Lux-70 5G. TR	CG Lux-75 2G AI TR AL	CG Lux-86 3G AI TR AL
Dimensions							
Length (mm)	710	710	710	710	710	750	860
Width (mm)	510	510	510	510	510	450	450
High (mm)	70	70	70	70	70	70	70
Glass thickness (mm)	8	8	8	8	8	8	8
Dimensions of position on the worktop							
Length (mm)	690	690	690	690	690	670	815
Width (mm)	490	490	490	490	490	350	405
Depth (mm)	115	115	115	115	115	115	115
Power by burner and electric hotplate							
3,5 kW Triple ring gas burner				1	1	2	2
3 kW fast burner	1	2	2	1	1		
1,75 kW semi fast burner	2	2	2	2	2		1
1 kW auxiliary burner	1	1	1	1	1		
1.000 W electric hotplate ø145 mm.							
1.500 W electric hotplate ø 145 mm.							
1.500 W electric hotplate ø 180 mm.							
Electric							
Maximum nominal power W.	0,6		0,6	0,6		0,6	0,6
Supply voltage V.	220/240		220/240	220/240		220/240	220/240
Frequency Hz.	50/60		50/60	50/60		50/60	50/60
Gas							
Maximum power kW.	7,5	10,5	10,5	11	11	7	8,75

Technical Data

COMMON CHARACTERISTICS TO THE ELECTRIC HOTPLATES AND AUTOMATIC LIGHTING MODEL

The supply voltage and frequency must be those indicated in the rating plate. The fire protection is of "X" type. The hob must be installed at over 15 cm away from the side walls. (See drawing 18).

In the event of a hotplate being cracked the hob must be switched off at the mains.

COMMON CHARACTERISTICS TO EVERY MODEL WITH GAS BURNERS

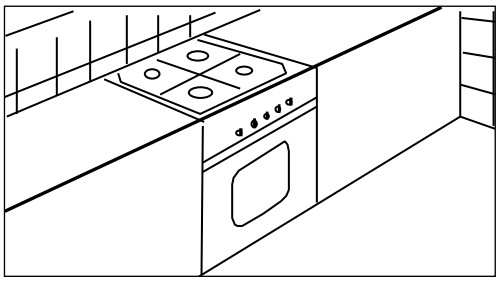
Warnings:

a) "Before installing, make sure that the local distribution conditions (gas type and pressure) are compatible with the setting of the appliance".

b) " The setting conditions, of this appliance are printed on the label (or the rating plate)".

c) "This appliance must not be connected to a device for the evacuation of combustion products. Its installation and connection will be carried out according the installation rules in force. Special attention will be paid to the applicable specifications concerning ventilation".

Attention: The use of a gas cooking appliance, produces heat and humidity in the room where it is installed. Good ventilation of the kitchen must be ensured by keeping the natural ventilation holes open or by opening a window or installing an efficient mechanical ventilation device (mechanical ventilation hood).



Drawing 18

Table 2

Country	Category
Spain	III1ace2H3+
Portugal	II2H3+
France	II2E+3+
United Kingdom	II2H3+
Greece	I3+

COMMON CHARACTERISTICS TO EVERY MODEL

N.B.: All the hob models referred to in this manual have hot zones during or after their use and can cause burns.

Care must be taken when handling these hobs before installation as there may be rough zones or corners which may be dangerous.

Table 3

Burner		Triple ring	Large	Standard	Small
Nominal calorific consumption	**kW**	**3,5**	**3**	**1,75**	**1**
Nominal consumptions*	G-130 (Nm^3/h)	0,49	0,42	0,24	0,14
	G-150 (Nm^3/h)	0,63	0,54	0,31	0,18
	G-110 (Nm^3/h)	0,79	0,68	0,40	0,23
	G-20 (Nm^3/h)	0,33	0,29	0,17	0,10
	G-25 (Nm^3/h)	0,38	0,33	0,19	0,11
	G-30 (Kg/h)	0,25	0,22	0,13	0,07
	G-31 (Kg/h)	0,24	0,21	0,13	0,07
CCR CG Lux-60, CG Lux-70 CGC 4G, CG.1 4G and CG.1 3G. 1P	kW	1,55	0,77	0,47	0,33
CCR CG Lux-75 and CG Lux-86	kW	1,55	–	0,47	–
Efficiency	%	>52	>52	>52	–

* On standard calorific power

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG.1 4G *Clase* 3

$\sum$ *Qn* (P.C.S.) 7.50 *Nº*

G-110 Vr 1.70 *Nm³/h* *G-20 Vr* 0.71 *Nm³/h*
G-130 Vr 1.05 *Nm³/h* *G-25 Vr* 0.83 *Nm³/h*
G-150 Vr 1.35 *Nm³/h* *G-30 Mr* 0.55 *Kg/h*
G-31 Mr 0.54 *Kg/h*

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

TYP. B1221300A

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΓΙΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 60 4G *Clase* 3

$\sum$ *Qn* (P.C.S.) 7.50 *Nº*

G-110 Vr 1.70 *Nm³/h* *G-20 Vr* 0.71 *Nm³/h*
G-130 Vr 1.05 *Nm³/h* *G-25 Vr* 0.83 *Nm³/h*
G-150 Vr 1.35 *Nm³/h* *G-30 Mr* 0.55 *Kg/h*
G-31 Mr 0.54 *Kg/h*

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

TYP. A1322100A

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΓΙΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG.1.3G.1P *Clase* 3

$\sum$ *Qn* (P.C.S.) 5.75 *Nº*

G-110 Vr 1.30 *Nm³/h* *G-20 Vr* 0.55 *Nm³/h*
G-130 Vr 0.80 *Nm³/h* *G-25 Vr* 0.64 *Nm³/h*
G-150 Vr 1.03 *Nm³/h* *G-30 Mr* 0.42 *Kg/h*
G-31 Mr 0.41 *Kg/h*

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

230 V ~
50/60 Hz. 1.500 W

TYP. B1D21300B

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΓΙΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 70 4G *Clase* 3

$\sum$ *Qn* (P.C.S.) 7.50 *Nº*

G-110 Vr 1.70 *Nm³/h* *G-20 Vr* 0.71 *Nm³/h*
G-130 Vr 1.05 *Nm³/h* *G-25 Vr* 0.83 *Nm³/h*
G-150 Vr 1.35 *Nm³/h* *G-30 Mr* 0.55 *Kg/h*
G-31 Mr 0.54 *Kg/h*

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

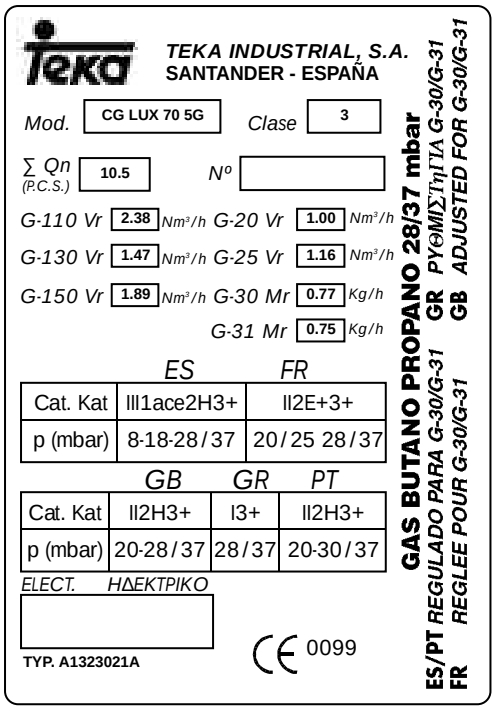
	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

TYP. A1322100A

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΓΙΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*



TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 70 5G Clase 3

∑ Qn (P.C.S.) 10.5 Nº

G-110 Vr 2.38 Nm³/h G-20 Vr 1.00 Nm³/h

G-130 Vr 1.47 Nm³/h G-25 Vr 1.16 Nm³/h

G-150 Vr 1.89 Nm³/h G-30 Mr 0.77 Kg/h

G-31 Mr 0.75 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

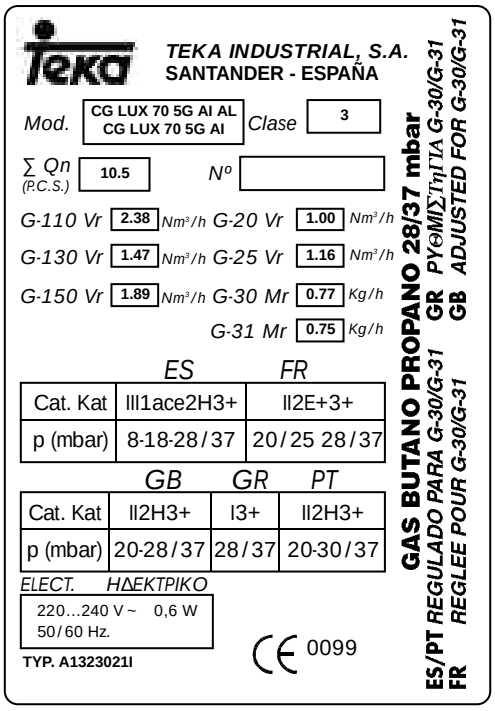
	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

TYP. A1323021A

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΤΑ G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*
FR *REGLEE POUR G-30/G-31*



TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 70 5G AI AL / CG LUX 70 5G AI Clase 3

∑ Qn (P.C.S.) 10.5 Nº

G-110 Vr 2.38 Nm³/h G-20 Vr 1.00 Nm³/h

G-130 Vr 1.47 Nm³/h G-25 Vr 1.16 Nm³/h

G-150 Vr 1.89 Nm³/h G-30 Mr 0.77 Kg/h

G-31 Mr 0.75 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

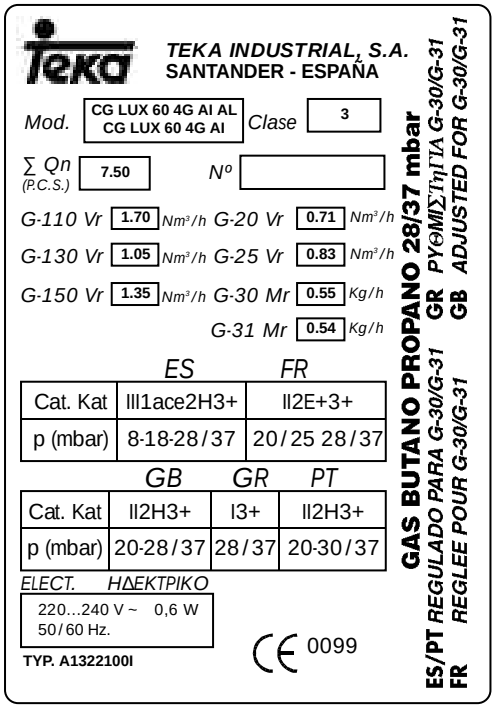
ELECT. ΗΛΕΚΤΡΙΚΟ

220…240 V ~ 0,6 W
50/60 Hz.

TYP. A1323021I

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΤΑ G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*
FR *REGLEE POUR G-30/G-31*



TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 60 4G AI AL / CG LUX 60 4G AI Clase 3

∑ Qn (P.C.S.) 7.50 Nº

G-110 Vr 1.70 Nm³/h G-20 Vr 0.71 Nm³/h

G-130 Vr 1.05 Nm³/h G-25 Vr 0.83 Nm³/h

G-150 Vr 1.35 Nm³/h G-30 Mr 0.55 Kg/h

G-31 Mr 0.54 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

220…240 V ~ 0,6 W
50/60 Hz.

TYP. A1322100I

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΤΑ G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*
FR *REGLEE POUR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 70 4G AI AL / CG LUX 70 4G AI *Clase* 3

$\sum Qn$ (P.C.S.) 7.50 *Nº*

G-110 Vr 1.70 Nm³/h *G-20 Vr* 0.71 Nm³/h
G-130 Vr 1.05 Nm³/h *G-25 Vr* 0.83 Nm³/h
G-150 Vr 1.35 Nm³/h *G-30 Mr* 0.55 Kg/h
G-31 Mr 0.54 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ
220…240 V ~ 0,6 W
50/60 Hz.

TYP. A1322100I

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΤΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CGC 4G *Clase* 3

$\sum Qn$ (P.C.S.) 7.50 *Nº*

G-110 Vr 1.70 Nm³/h *G-20 Vr* 0.71 Nm³/h
G-130 Vr 1.05 Nm³/h *G-25 Vr* 0.83 Nm³/h
G-150 Vr 1.35 Nm³/h *G-30 Mr* 0.55 Kg/h
G-31 Mr 0.54 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

TYP. B1322100A

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΤΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 70 5G TR *Clase* 3

$\sum Qn$ (P.C.S.) 11 *Nº*

G-110 Vr 2.5 Nm³/h *G-20 Vr* 1.04 Nm³/h
G-130 Vr 1.54 Nm³/h *G-25 Vr* 1.22 Nm³/h
G-150 Vr 1.98 Nm³/h *G-30 Mr* 0.81 Kg/h
G-31 Mr 0.80 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ

TYP. A1324021A

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΤΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CGC 4G AI AL *Clase* 3

$\sum Qn$ (P.C.S.) 7.50 *Nº*

G-110 Vr 1.70 Nm³/h *G-20 Vr* 0.71 Nm³/h
G-130 Vr 1.05 Nm³/h *G-25 Vr* 0.83 Nm³/h
G-150 Vr 1.35 Nm³/h *G-30 Mr* 0.55 Kg/h
G-31 Mr 0.54 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ
220…240 V ~ 0,6 W
50/60 Hz.

TYP. B1322100I

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΤΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 70 5G AI TR AL / CG LUX 70 5G AI TR Clase 3

∑ Qn (P.C.S.) 11 Nº

G-110 Vr 2.50 Nm³/h G-20 Vr 1.04 Nm³/h
G-130 Vr 1.54 Nm³/h G-25 Vr 1.22 Nm³/h
G-150 Vr 1.98 Nm³/h G-30 Mr 0.81 Kg/h
G-31 Mr 0.80 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ
220…240 V ~ 0,6 W
50/60 Hz.

TYP. A1324021I

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΓΤΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 75 2G AI TR AL / CG LUX 75 2G AI TR Clase 3

∑ Qn (P.C.S.) 7 Nº

G-110 Vr 1.59 Nm³/h G-20 Vr 0.66 Nm³/h
G-130 Vr 0.98 Nm³/h G-25 Vr 0.77 Nm³/h
G-150 Vr 1.26 Nm³/h G-30 Mr 0.51 Kg/h
G-31 Mr 0.50 Kg/h

	ES	FR
Cat. Kat	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ
220…240 V ~
50/60 Hz. 0,6 W

TYP. A1404000I

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΓΤΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

TEKA INDUSTRIAL, S.A.
SANTANDER - ESPAÑA

Mod. CG LUX 86 3G AI TR AL / CG LUX 86 3G AI TR Clase 3

∑ Qn (P.C.S.) 8.75 Nº

G-110 Vr 1.98 Nm³/h G-20 Vr 0.83 Nm³/h
G-130 Vr 1.22 Nm³/h G-25 Vr 0.97 Nm³/h
G-150 Vr 1.57 Nm³/h G-30 Mr 0.64 Kg/h
G-31 Mr 0.63 Kg/h

	ES	FR
Cat. Kat.	III1ace2H3+	II2E+3+
p (mbar)	8-18-28/37	20/25 28/37

	GB	GR	PT
Cat. Kat.	II2H3+	I3+	II2H3+
p (mbar)	20-28/37	28/37	20-30/37

ELECT. ΗΛΕΚΤΡΙΚΟ
220…240 V ~
50/60 Hz. 0,6 W

TYP. A1042004I

CE 0099

GAS BUTANO PROPANO 28/37 mbar
ES/PT *REGULADO PARA G-30/G-31* **GR** *ΡΥΘΜΙΣΤΗΓΤΑ G-30/G-31*
FR *REGLEE POUR G-30/G-31* **GB** *ADJUSTED FOR G-30/G-31*

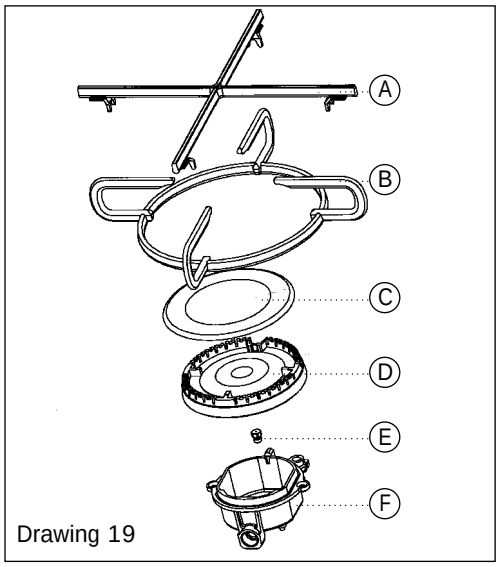
Use and Maintenance

Special requirements before first use

Before connecting the hob to the power supply check that the voltage and frequency are those indicated in the rating plate located on the lower part of the hob.

Remove the protecting plastic affixed to the hob, if any.

Component Parts of Gas Burners



Drawing 19

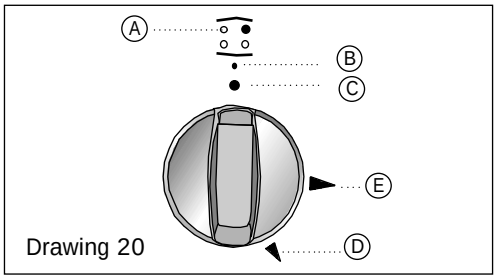
Ⓐ Pan support supplement
Ⓑ Pan support
Ⓒ Burner cover
Ⓓ Burner head
Ⓔ Gas nozzle
Ⓕ Nozzle unit

N.B. Each time you assemble a burner, check that all of its component parts fit together correctly. A badly positioned component may cause the hob glass to overheat.

Ligthing of Burners

For hobs models CGC 4G, CG.1 4G. and CG.1 3G. 1P. (See drawing 20).

• Check that the controls are in the correct position.
• Open the mains connection gas tap or the gas bottle cock.
• Put a lit match, lighter or flame, etc. next to the burner if no automatic lighting is available.
• While keeping the burner control pressed, turn it in anti-clockwise direction as far as it will go until the maximum setting (large flame "C"). The burner operates at that moment at full power. Then, if desired, turn the control to the minimum position (small flame "D").



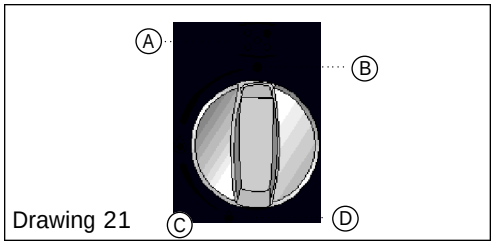
Drawing 20

Ⓐ Burner indicator
Ⓑ Setting indicator
Ⓒ Off setting
Ⓓ Minimum gas setting
Ⓔ Maximum gas setting

For hobs CG Lux-60, CG Lux-70, CG Lux-75 and CG Lux-86, which have automatic ignition and a safety feature, the following steps should be followed: (See drawing21).

- Check that the controls are in the correct position.
- Open the mains connection gas tap or the gas bottle cock.
- Press the burner control.
- While keeping the burner control pressed, turn it as far as it will go until the gas ignites. Keep pressed for 5 to 10 seconds, in order to permit the safety thermocouple to be activated.
- Turn the control to the desired position.

The ignition unit (ceramic and electrode) must be carefully cleaned at regular intervals in order to prevent ignition problems. Also check that the burner apertures are not obstructed.

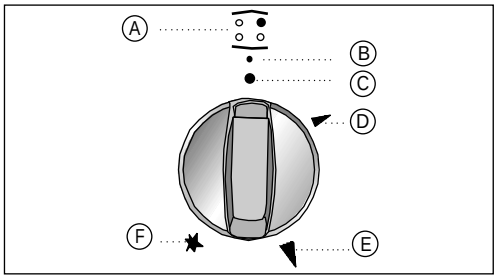


Drawing 21

Ⓐ Burner pilot lamp
Ⓑ Control off position
Ⓒ Maximum gas position
Ⓓ Minimum gas position

Follow the instructions below in order to operate a CGC 4G AI AL hob: (See drawing 22).

- Check that the control knobs are in the appropriate position.
- Open the gas flow key or the gas cylinder key.
- Press the control knob and turn it at the same time in anti-clockwise direction as far as it will go to the ignition setting (ignition illustration). Once gas has been lit, keep the control knob at this setting for 5 to 10 seconds to let the safety thermocouple act.
- Set the control knob to the desired position.



Drawging 22

Ⓐ Burner indicator
Ⓑ Setting indicator
Ⓒ Off setting
Ⓓ Minimum gas setting
Ⓔ Maximum gas setting
Ⓕ On burner setting

For safety reasons we recommend that the gas supply tap should be turned off when the cooker is not in use, in accordance with gas supply company instructions.

If you smell gas, turn off the hob's gas supply tap and ventilate the room. The gas installation and the hob must be checked by a specialized technician.

Warning:

To avoid the risk of burns, keep children away from the hob during or after its operation.

Use flat bottomed pans and check that they are placed correctly on the pan support, in order to prevent pans from sliding when their contents start to boil (do not use pans with concave or convex bases).

Hob models CG-Lux-75 and CG-Lux-86 are provided with a special pan support which permits the use of concave-bottom pans (woks).

The minimum diameter of the pans to be used is 140 mm. For pans of 120 mm diameter or less, use the small burner with the pan support supplement.

Switching on Electric Hotplates

The electric hotplates are controlled by a seven step switch. To obtain different powers the corresponding control must be turned to the desired setting. (See drawing 23).

The pan should be placed on the electric hotplate before it is switched on.

The powers corresponding to each setting of the control knob are shown in the following table:

Hotplate Ø 145 – 1500 W.

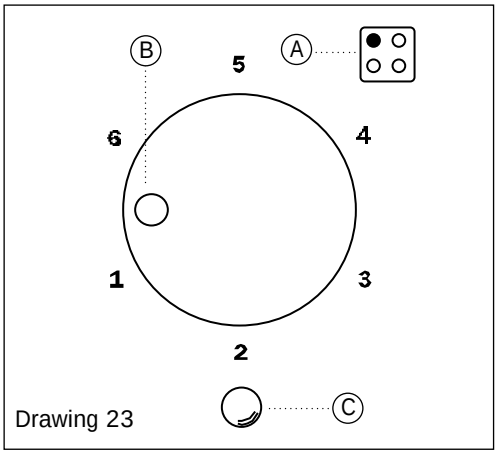
Control at	Power
0	Disconnected
1	135 W.
2	165 W.
3	250 W.
4	500 W.
5	750 W.
6	1500 W.

These hobs have zones which become hot during and after their use and can cause burns.

The red-point hotplate (1,500 W) heats up especially quickly and at its maximum power during approximately the first five minutes. After this time its power drops to 500 W and it conserves the same temperature.

The control panel features a square drawing containing circles beside each control knob, indicating to which hotplate the control corresponds.

On the same panel there is a pilot light which indicates the operation of one or more hotplates.



Drawing 23

Ⓐ Hotplate operation pilot

Ⓑ Control indicator

Ⓒ Pilot light

When connecting the hotplate for the first time, or if the plate has not been used in a long time, it is necessary to dry out any humidity which may have been absorbed by the insulation. To achieve this, switch the hotplate on, without any pan, for five minutes at power position 2.

TEKA Industrial, S.A. will accept no responsibility for possible inaccuracies contained in this instruction manual due to transcription or printing errors.

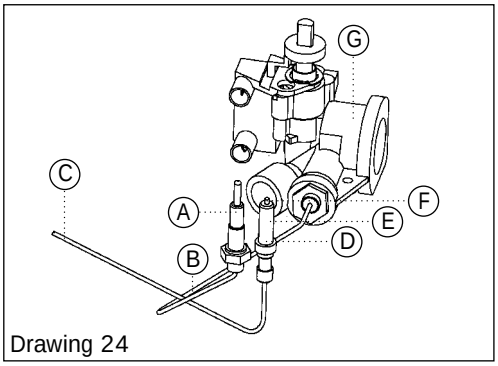
It also reserves the right to make any modifications it considers necessary or useful to its appliances without affecting their essential characteristics.

Components of a Safety System

On all the hobs which incorporate the safety feature (models with initials AL), the gas cut-off system is comprised formed by the following elements: (See drawing 24).

- Safety tap
- Safety thermocouple next to the burner
- Thermocouple-tap connection

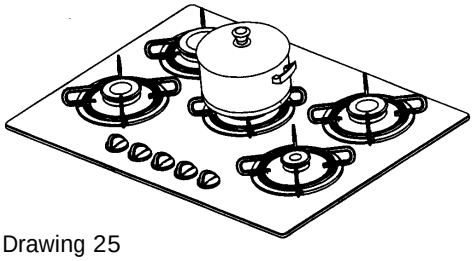
The thermocouple sends an electrical signal to the tap, detecting the presence or absence of a flame at the burner. During ignition the tap must be kept pressed in for 5 to 10 seconds until the thermocouple heats up and sends the flame confirmation signal to the tap. If the flame goes out, its absence is detected by the thermocouple and the safety tap cuts off the supply of gas.



Drawing 24

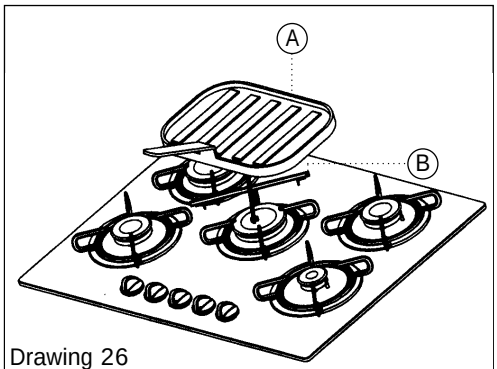
Ⓐ Safety thermocouple
Ⓑ Thermocouple-tap connection
Ⓒ Connection to the sparking unit
Ⓓ Sparking unit
Ⓔ Ceramic head
Ⓕ Electrode
Ⓖ Safety tap

Using your Hob



Drawing 25

- When cooking with a griddle pan, stoneware pots or pans which reflect heat downwards, you must use the pan support supplement, otherwise the excessive temperature which is reflected downwards may damage the hob glass or the burners.
- The pan support supplement can be used to cook with pans of small diameters, when very little heat is needed, to cook very slowly, or to keep food warm. Burner efficiency is lost when the pan support supplement is used.
- If you detect any breakage or cracking in the hob glass, switch all the burner controls to the off position ('0'), turn off the gas connection and disconnect the electricity supply. Contact your TEKA Technical Service.
- Do not use the glass surface as a storage area.
- Do not put aluminium plates, tinfoil or plastics on the glass surface.
- On hobs which have five burners, pans of large diameters must always be placed on the central burner in order to prevent heat from being reflected onto the worktop. On hobs with four burners you should use the pan support supplement with this type of pan.



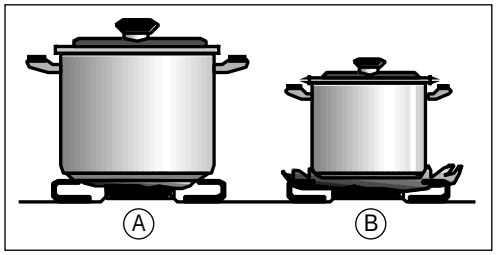
Drawing 26

Ⓐ Griddle pan, stoneware pots or pans which reflect heat downwards

Ⓑ Pan support supplement

Hints for the Correct Usage of Burners

- Do not use large burners with pans of small diameters as part of the flame will be deflected around the outside of the pan, thus considerably reducing efficiency (See drawing 27).



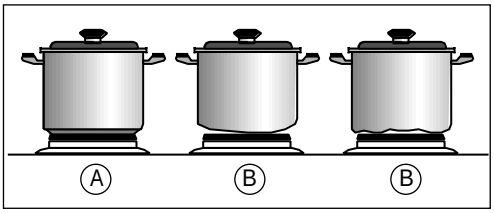
Ⓐ Right Ⓑ Wrong Drawing 27

- Lit burners must not be left uncovered, in order to avoid the wastage of gas and to prevent the excessive heating of the pan support.
- When the burners are lit they must not be exposed to strong drafts. As well as reducing their calorific power there is a risk that the flame may be blown out, leading to gas leaks which could cause an accident. Care should be taken in this respect particularly when burners are operating at a low setting.
- If the burner causes the blackening of pans, or if the points of the flames are yellow, it needs to be cleaned. If this fault persists, get in touch with your Technical Service to adjust the primary air setting or to clean the gas pipe.
- Do not use cast iron pans directly on the pan support as they reflect excessive heat towards the hob.
- Pans placed on the burners must not be allowed to protrude over the edges of the hob, in order to prevent deflected flames from damaging worktops with plastic surfaces.

Hints for the Correct Usage of Electric Hotplates

For maximum efficiency with electric hotplates, follow these guidelines:

- Use pans with totally flat bottoms. The greater the area in contact with the plate, the greater the transmission of heat. Pans with thick bottoms are recommended as these are more resistant to denting. Notice in the figure 28 how the contact area is smaller when the pan bottom is dented or warped.



Ⓐ Right Ⓑ Wrong Drawing 28

- Do not use pans whose diameter is smaller than that of the hotplate. This avoids the risk of boiling food spilling onto the hotplate.
- Dry the bottom of all pans before placing them on the electric hotplates.
- When you have almost finished cooking it is recommended to switch the hotplate to its minimum setting or to switch it off completely a few moments before removing the pan. This allows use to be made of stored-up energy and prevents the hotplate from working without a load.

NEVER LEAVE AN ELECTRIC HOTPLATE UNCOVERED

Reminder

Do not use small pans on large burners, as the flame will be dissipated.

Use appropriately sized pans for each burner, thus making the best use of the heat.

Do not place pans unevenly on the pan support.

Place the pan correctly over the centre of the burner.

Do not use pans which reflect excessive heat downwards directly on the pan support.

When using a griddle pan, stoneware pots or pans which reflect heat downwards, always use the pan support supplement.

Do not place pans directly on the burner.

Always place pans on the pan support.

Do not use sharp objects on the hob.

After use, pan supports should be cleaned when cold.

Avoid excessive weights or blows to the hob with heavy objects.

Handle pans with care on the cooker.

Cleaning and Conservation

For the correct conservation of the hob glass it must be cleaned using the appropriate products and utensils and when the glass is cold. Cleaning is easier if it is done each time the hob is used, thus preventing the build-up of dirt.

The cleaning of the hob glass will depend on its degree of dirtiness:

- When the hob is only slightly dirty and the dirt is not adhered, clean with a damp cloth and mild detergent.
- Stains or grease should be removed using cleaning products suitable for glass (ceramic cleaners).
- When dirt is strongly adhered or burnt-on, it should be removed by scraping with a razor blade.
- If plastic objects/utensils or sugar has melted on the surface of the glass, these should be scraped off immediately, before the glass cools off.
- Under no circumstances should aggressive or abrasive cleaning products, such as oven cleaners, deoxidizing stain removers, sponges with hard surfaces or scourers, be used.
- Do not slide pans across the glass. This may cause scratching.
- Take care to prevent pans from boiling dry. The heat accumulated in the bottom of the pan could cause damage to the burner or to the hob glass.
- The hob glass will withstand light blows by large pans which do not have sharp edges. Care should be taken to avoid impacts by small sharp utensils. Do not strike the edge of the glass with pans as this may cause irreparable damage.
- Do not spill cold liquids on the glass or the burners when they are hot.
- Do not stand or lean on the glass. It may break and cause injury.

Cleaning and conservation of other elements:

- Pan supports should be cleaned with a non-abrasive scourer after they have cooled off.
- Burners must be cleaned periodically, particularly the grooves in the burner heads. This is achieved by soaking in warm soapy water and scrubbing with a scourer or a stiff brush.
- Do not clean the enamelled burner covers when they are still hot. Damage can be caused by abrasive products, such as vinegar, coffee, milk, salt water and tomato juice, as a result of prolonged contact with the enamelled surfaces.
- Stainless steel must be washed with soapy water and a soft cloth. If the surface continues to be yellow after washing we recommend the use of lemon, vinegar, diluted bleach or a cleaning product which contains bleach. The shine of stainless steel is maintained by lightly buffing with a metal polish.
- The control panel should be cleaned with soapy water and a soft cloth.
- When the burners have been dismantled for cleaning purposes, care should be taken to prevent liquids or other objects from entering the nozzle unit.
- Do not use cleaning products which are aggressive to aluminium, such as caustic soda, oil, etc.
- Each time you assemble a burner, check that all of its component parts fit together correctly. A badly positioned element may cause the hob glass to overheat.

Electric Hotplates (MOD. CG.1 3G 1P.)

Before cleaning, disconnect the appliance from the mains supply.

Electric hotplates should be cleaned with soapy water and a non-abrasive scourer. If, after cooking, the stainless steel ring of the hotplate or cooker frame is seem to be slightly yellow, this may be cleaned using lemon, vinegar, diluted bleach or any cleaning product which contains bleach.

Do not clean the hotplates when they are still hot.

If any liquid is spilt on the hotplates this should be removed instantly with a dry cloth. Never allow remains of food to carbonize on the hotplate as this will reduce its heat transmission capacity.

After using the hotplate it must be greased, leaving its surface shiny and preventing rusting.

To extend the lifetime of the hotplate, excessive humidity or temperature should be avoided where possible.

Steam appliances must not be used to clean the heating plate.

Maintenance

No part of this appliance requires period lubrication, though the gas tap cones should be kept clean and well greased.

Each time the gas taps are dismantled, the washer which connects them with the distribution pipe should be replaced.

The burners are operating correctly when their flame is stable and of a blue-green colour. If the points of the flame are yellow the burners should be well cleaned. If the problem persists, contact your Technical Service.

To guarantee the airtightness of the gas installation and the correct operation of the burners, the hob must be serviced by the specialized Technical Service at least once every four years.

N.B.

Any required modification or setting of the appliance must be carried out by authorized technical personnel.

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If Something Doesn't Work

Before calling the Technical Service, make the following checks:

Fault	Possible Cause	Solution
Neither the hob nor the pilot light works.		
	The mains cable is not connected.	Connect the mains cable.
No spark appears when the automatic ignition switch is pressed.		
	Power is not reaching the plug.	Check / repair the mains supply.
A spark appears but the burner does not ignite.		
	The sparking plug and the corresponding burner zone is dirty or coated with grease.	Clean the end of the sparking plug and the burner.
The burners do not ignite.		
	Gas is not reaching the hob.	Check that the gas bottle regulator is correctly positioned and open.
		Open the gas connection tap in the case of mains gas.
The burner ignites but when the safety switch- is released it goes out.		
	There is no flame in the thermocouple zone.	The gas burners blacken the pans.
Clean the burner apertures.		
	Burner apertures dirty.	Clean burner apertures.
	Gas nozzle or diffuser dirty.	Clean gas nozzle or diffuser without using objects which could damage or alter the diameter of the gas outlet orifice.

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